

Rombo alle Erbette (Fish Baked with Herbs)

from *Twelve* by Tessa Kiros

6 fillets firm white fleshed fish

salt and pepper

about 1/4 cup flour for dusting

3 Tbsp olive oil

1/2 cup white wine

1/4 cup water

2 garlic cloves, peeled and finely chopped

1 Tbsp each of these finely chopped fresh herbs: parsley, rosemary, sage, mint, and thyme

2 Tbsp butter

Preheat the oven to 425 F.

Season the fish with salt & pepper. Lightly dust both sides with flour.

Put the olive oil into an oven safe dish and add the fish, the wine, and water. Scatter on the garlic and the mixed herbs, and spoon some of the liquid over the fish. Dot with the butter.

Put into the hot oven and cook for about 20 minutes. The fish should be opaque white and soft, with a little sauce bubbling up. Cook longer if necessary. Serve hot.